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VERSION WITH MARKINGS TO SHOW CHANGES MADE
IN THE SPECIFICATION

Please amend page 6, line 21 to page 7, line 16 as follows:

In more preferred embodiments such as for yogurt products, the colorants are selected to minimize bleeding from the random pattern into the yogurt. In preferred forms, the yogurt further essentially includes second food ingredients comprising selected non-bleeding colorants that minimize color migration between the colored portions and background color portions of the yogurt during quiescent storage. The colorants are selected from FD&C lake pigment, FD&C dyes, natural colors and mixtures thereof. By "non-bleeding" colorant, it is meant herein that the colorant resists rapid migration from the colored portion to the background color portion. Such migration undesirably weakens the color of the colored phase from which the colorant migrates and discolors the phase to which the colorant does migrate. Useful colorant materials herein are non-bleeding colorants including FD&C lake colorants, some natural pigments, and mixtures thereof. Also useful herein are "natural" colorants such as 1) Carminic acid (red colorant) solution in water, alkalized (with ammonium hydroxide, sodium hydroxide or other alkaline agent), containing glycerine, especially preferred is carminic acid desirably adjusted to a pH of above 9.5 to minimize undesired precipitation and below 12, where it has been surprisingly found that more undesirable dye migration can occur; and/or 2) Caramel color (brown type colorant) solution. Good results are obtained when the second food ingredient comprises about 0.01% to 0.5% preferably 0.05% to 0.25% of the food product. In contrast, bleeding, water-soluble colorants are to be avoided herein since these colorants tend undesirably to migrate between the differently colored yogurt phases. Undesirable bleeding colorants include for example, FD&C water soluble dye color and some natural colors. The skilled artisan will have no difficulty selecting useful colorants, especially since relatively few colorants are legally permissibly added to yogurt. In still another variation, the second food ingredient can also be a differently colored and/or flavored yogurt. (See, for example, [USSN 08/254,457 filed June 6, 1994] U.S. Patent No. 6,235,320 by Daravingas et al. "Colored Multi-Layered Yogurt and Method of Preparation" which is incorporated herein by reference). In further variations, the second food ingredient can be chocolate or candy sauces or like food ingredients.

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IN THE CLAIMS

Please amend claim 1 as follows:

1. (amended) Injection manifold for an apparatus including at least a first tubing from a source of food material and at least a first fill tube for filling pouches formed from flexible material, the injection manifold comprising, in combination: at least a first injection connector including a fill pipe having a first end and a second end and including at least a first injection tube intersecting with the fill pipe intermediate the first and second ends, with the first end being removably sealingly connectable to the tubing, with the second end being removably sealingly connectable to the first fill tube, with the food material flowing from the source of food material through the tubing, the fill pipe, and the fill tube in a flow direction[.]; **a supply tube extending through the injection tube into the fill pipe and [with the injection tube] allowing introduction of a food ingredient through the supply tube into the food material flowing through the fill pipe; and at least a first duct formed in the supply tube and extending at an acute angle upstream of the supply tube for increasing the streaking effect of the food ingredient into the food material.**

Please amend claim 3 as follows:

3. (amended) The injection manifold of claim 2 **with the supply tube extending into [further comprising, in combination: a supply tube extending through the injection tube into the fill pipe and] the fill tube [with the food ingredient being introduced into the food material through the supply tube], with the supply tube having a cross sectional size considerably smaller than the fill pipe and fill tube so as not to adversely affect the food material flowing through the fill pipe and fill tube, with the supply tube having an end opening located adjacent to an inside surface of the fill tube.**

Please amend claim 4 as follows:

4. (amended) The injection manifold of claim 3 with the injection tube being generally linearly straight to the flow direction in the fill tube[; **and with the supply tube having an end opening located adjacent to an inside surface of the fill tube.**

Please amend claim 11 as follows:

11. (amended) Apparatus comprising, in combination: a fill tube including a first end and a second end, with food material flowing from a source of food material through the fill tube in a flow direction; a forming station including an open forming area, with the second end

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of the fill tube extending through the forming area; means for providing a strip of flexible material, with the strip of flexible material extending through the open forming area and being folded to form an elongated tubular member around the second end of the fill tube; means for sealing the strip of flexible material into a tube having top and bottom seals; [and] an injection tube intersecting with the fill tube intermediate the first and second ends[, **with the injection tube**]; **and a supply tube extending through the injection tube and** allowing introduction of a food ingredient through the supply tube into the food material flowing through the fill tube, with the injection tube being linearly straight to the flow direction from the fill tube into the elongated tubular member.

Please amend claim 12 as follows:

12. (amended) The apparatus of claim 11 with the supply tube extending [further comprising, in combination: a supply tube extending through the injection tube] into the fill tube [with the food ingredient being introduced into the food material through the supply tube], with the supply tube having a cross sectional size considerably smaller than the fill tube so as not to adversely affect the food material flowing through the fill tube.

Please amend claim 13 as follows:

13. (amended) The apparatus of claim 12 [with the injection tube being linearly straight to the flow direction from the fill tube into the elongated tubular member; and] with the supply tube having an end opening located adjacent to an inside surface of the fill tube.

Please amend claim 21 as follows:

21. (amended) Method for producing a food item comprising: flowing a flowable food product through a fill tube in a flow direction; and introducing a food ingredient into the flowing flowable food product in the fill tube through an entry point of a supply tube spaced from a free end of the supply tube, with the free end located inside of the fill tube, with the supply tube extending into the [flow] fill tube in the flow direction, with the supply tube having a cross sectional size considerably smaller than the fill tube so as not to adversely affect the flowable food material flowing through the fill tube, with the food ingredient being introduced into the flow of flowable food product in a pattern which does not intermix throughout the flowable food material after the flowable food material passes through the fill tube.

Please amend claim 31 as follows:

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31. (amended) The method of claim [30] 21 with introducing the food material comprising introducing the food ingredient through the supply tube having the entry point in the form of a duct formed in the supply tube and extending at an acute angle upstream of the supply tube.

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